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Term	Documents
LACTIC.DWPI,TDBD,EPAB,JPAB,USPT,PGPB.	50478
LACTICS.DWPI,TDBD,EPAB,JPAB,USPT,PGPB.	26
(31 AND LACTIC).USPT,PGPB,JPAB,EPAB,DWPI,TDBD.	1157

Database:

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[Derwent World Patents Index](#)
[IBM Technical Disclosure Bulletins](#)

Refine Search:
131 near
lactic
[Clear](#)**Search History****Today's Date: 11/14/2001**

<u>DB Name</u>	<u>Query</u>	<u>Hit Count</u>	<u>Set Name</u>
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	131 and lactic	1157	L34
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	131 and 112	5	L33
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	glycolic near carbon dioxide	0	L32
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	glycolic and carbon dioxide	1627	L31
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	128 and 112	25	L30
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	glycolic near acetone	2	L29
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	glycolic and acetone	5250	L28
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	125 and 112	6	L27
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	pyruvic near acetone	5	L26
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	pyruvic and acetone	2472	L25
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	122 and carbon dioxide	18	L24
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	122 and 112	0	L23

USPT,PGPB,JPAB,EPAB,DWPI,TDBD	lactic or glycolic or thiolactic or tartaric or lactate or glycolate or thiolactate or tartarate	109938	<u>L2</u>
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	424/84 or 424/405 or 424/537 or 514/553 or 514/557 or 514/579 or 514/675 or 514/693 or 514/694 or 514/699 or 514/706 or 514/707 or 514/708 or 514/715 or 514/722 or 514/724 or 514/731 or 514/739 or 514/743 or 514/762 or 514/763 or 514/764	7420	<u>L1</u>

USPT,PGPB,JPAB,EPAB,DWPI,TDBD	lactic and dimethyl near (disulfide or disulphide)	87	<u>L22</u>
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	119 and carbon dioxide	2	<u>L21</u>
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	5,874,463	6	<u>L20</u>
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	118 not (117 or 116 or 115)	25	<u>L19</u>
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	112 and (lactic and acetone)	31	<u>L18</u>
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	112 and (lactic and carbon near (disulphide or disulfide))	5	<u>L17</u>
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	112 and (lactic and pentanone)	2	<u>L16</u>
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	112 and (lactic and butanone)	1	<u>L15</u>
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	112 and (lactic and acetone and dimethyl near (disulfide or disulphide))	0	<u>L14</u>
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	112 and (lactic and acetone and dimethyl near (sulfide or sulphide) and carbon dioxide)	0	<u>L13</u>
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	19 not 111	115	<u>L12</u>
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	19 and (arthropod or mosquito or culex or aedes or mansonina or wyeomyia or coquillettia or psorophora or anopheles)	33	<u>L11</u>
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	19 and (arthropod or mosquito)	32	<u>L10</u>
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	18 and attract\$10	148	<u>L9</u>
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	11 and 12 and (13 or 14 or 15 or 16 or 17)	1091	<u>L8</u>
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	carbon dioxide	126486	<u>L7</u>
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	(carbon or dimethyl or diethyl or methylpropyl or methyl propyl) near (disulfide or disulphide) or (dimethyl or diethyl or ethylvinyl or ethyl vinyl) near (sulfide or sulphide) or dimethyl sulfoxide or dimethyl trisulfide or dimethyl sulphoxide or dimethyl trisulphide	53018	<u>L6</u>
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	acet?nitrile or benz?nitrile or phenylacet?nitrile	80820	<u>L5</u>
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	methanol or methyl alcohol or ethyl alcohol or ethanol or octenol or heptenol or (octen or hepten) near "ol"	382174	<u>L4</u>
USPT,PGPB,JPAB,EPAB,DWPI,TDBD	acetone or butanone or pentanone or hexanone or heptanone or pentanone or nonanone or methylbutanone or methylpentanone or pentenone or penten near one or butenone or buten near one or hydroxybutanone or butanedione or pentanedione or (butane or pentane) near (dione)	194987	<u>L3</u>

L56 ANSWER 1 OF 1 CAPLUS COPYRIGHT 2001 ACS

ACCESSION NUMBER: 1982:580465 CAPLUS

DOCUMENT NUMBER: 97:180465

TITLE: **Volatile components of
Limburger cheese**

AUTHOR(S): Parliment, Thomas H.; Kolor, Michael G.; Rizzo,
Donald

CORPORATE SOURCE: J.
SOURCE: Gen. Foods Techn. Cent., White Plains, NY, 10625, USA

J. Agric. Food Chem. (1982), 30(6), 1006-8

CODEN: JAFCAU; ISSN: 0021-8561

DOCUMENT TYPE: Journal

LANGUAGE: English

CLASSIFICATION: 17-8 (Food and Feed Chemistry)

ABSTRACT:

The volatile constituents of Limburger cheese were obtained by vacuum
distn.-extn., sepd. by capillary gas chromatog., and subjected to mass
spectral

anal. More than 20 neutral and acidic compds. were identified. The major
component found was phenol [108-95-2], which can arise from the
microbial decompn. of tyrosine. Also at relatively high levels were the
odorous compds. dimethyl disulfide [624-92-0] and indole [
120-72-9]. Other compds. identified included a homologous series of
Me

ketones, acetophenone [98-86-2], and higher di-Me polysulfides. In
the acidic fraction, even-C fatty acids as well as the branched 4- and 5-C
acids were identified. These contribute to the strong characteristic aroma of
Limburger cheese.

SUPPL. TERM: Limburger cheese aroma compd; volatile Limburger cheese

INDEX TERM: Odor and Odorous substances

Volatile substances

(of Limburger cheese)

INDEX TERM: Cheese

(Limburger, aroma compds. of)

INDEX TERM: 60-12-8 79-09-4, biological studies

79-31-2 98-86-2, biological studies

106-32-1 106-44-5, biological studies

107-87-9 107-92-6, biological studies

108-95-2, biological studies 109-94-4

110-43-0 111-13-7 112-12-9

120-72-9, biological studies 122-78-1

124-07-2, biological studies 142-62-1,

biological studies 143-07-7, biological studies

334-48-5 431-03-8 503-74-2

591-78-6 593-08-8 624-92-0

705-86-2 821-55-6 1534-08-3

2305-05-7 2345-28-0 3268-49-3

3658-80-8 5756-24-1

ROLE: BIOL (Biological study)

(of Limburger cheese, aroma in relation to)

IT 60-12-8 79-09-4, biological studies 79-31-2

98-86-2, biological studies 106-32-1 106-44-5,

biological studies 107-87-9 107-92-6, biological

studies 108-95-2, biological studies 109-94-4

110-43-0 111-13-7 112-12-9 120-72-9,

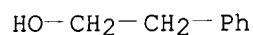
biological studies **122-78-1 124-07-2**, biological studies **142-62-1**, biological studies **143-07-7**, biological studies **334-48-5 431-03-8 503-74-2 591-78-6 593-08-8 624-92-0 705-86-2 821-55-6 1534-08-3 2305-05-7 2345-28-0 3268-49-3 3658-80-8 5756-24-1**

RL: BIOL (Biological study)

(of Limburger cheese, aroma in relation to)

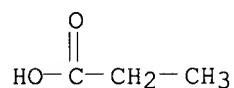
RN 60-12-8 CAPLUS

CN Benzeneethanol (9CI) (CA INDEX NAME)



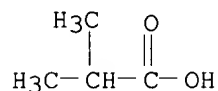
RN 79-09-4 CAPLUS

CN Propanoic acid (9CI) (CA INDEX NAME)



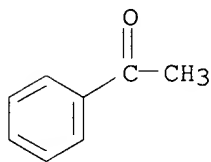
RN 79-31-2 CAPLUS

CN Propanoic acid, 2-methyl- (9CI) (CA INDEX NAME)



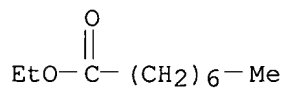
RN 98-86-2 CAPLUS

CN Ethanone, 1-phenyl- (9CI) (CA INDEX NAME)



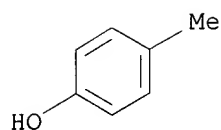
RN 106-32-1 CAPLUS

CN Octanoic acid, ethyl ester (6CI, 7CI, 8CI, 9CI) (CA INDEX NAME)

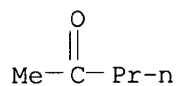


RN 106-44-5 CAPLUS

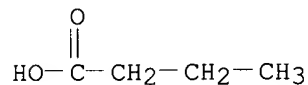
CN Phenol, 4-methyl- (9CI) (CA INDEX NAME)



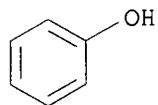
RN 107-87-9 CAPLUS
CN 2-Pentanone (8CI, 9CI) (CA INDEX NAME)



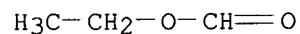
RN 107-92-6 CAPLUS
CN Butanoic acid (9CI) (CA INDEX NAME)



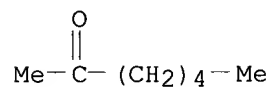
RN 108-95-2 CAPLUS
CN Phenol (8CI, 9CI) (CA INDEX NAME)



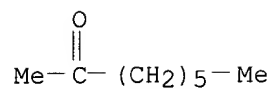
RN 109-94-4 CAPLUS
CN Formic acid, ethyl ester (6CI, 8CI, 9CI) (CA INDEX NAME)



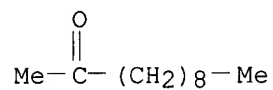
RN 110-43-0 CAPLUS
CN 2-Heptanone (8CI, 9CI) (CA INDEX NAME)



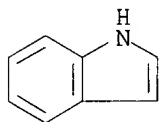
RN 111-13-7 CAPLUS
CN 2-Octanone (8CI, 9CI) (CA INDEX NAME)



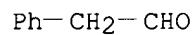
RN 112-12-9 CAPLUS
CN 2-Undecanone (6CI, 8CI, 9CI) (CA INDEX NAME)



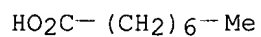
RN 120-72-9 CAPLUS
CN 1H-Indole (9CI) (CA INDEX NAME)



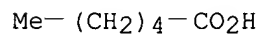
RN 122-78-1 CAPLUS
CN Benzeneacetaldehyde (9CI) (CA INDEX NAME)



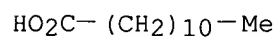
RN 124-07-2 CAPLUS
CN Octanoic acid (8CI, 9CI) (CA INDEX NAME)



RN 142-62-1 CAPLUS
CN Hexanoic acid (8CI, 9CI) (CA INDEX NAME)



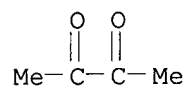
RN 143-07-7 CAPLUS
CN Dodecanoic acid (9CI) (CA INDEX NAME)



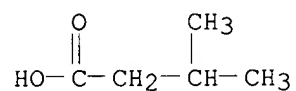
RN 334-48-5 CAPLUS
CN Decanoic acid (8CI, 9CI) (CA INDEX NAME)



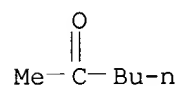
RN 431-03-8 CAPLUS
CN 2,3-Butanedione (8CI, 9CI) (CA INDEX NAME)



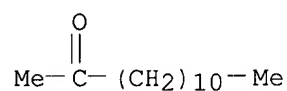
RN 503-74-2 CAPLUS
CN Butanoic acid, 3-methyl- (9CI) (CA INDEX NAME)



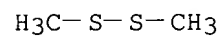
RN 591-78-6 CAPLUS
CN 2-Hexanone (8CI, 9CI) (CA INDEX NAME)



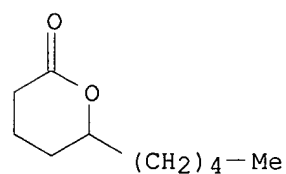
RN 593-08-8 CAPLUS
CN 2-Tridecanone (6CI, 8CI, 9CI) (CA INDEX NAME)



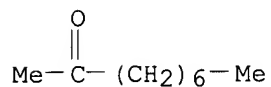
RN 624-92-0 CAPLUS
CN Disulfide, dimethyl (9CI) (CA INDEX NAME)



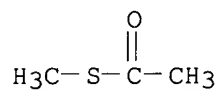
RN 705-86-2 CAPLUS
CN 2H-Pyran-2-one, tetrahydro-6-pentyl- (8CI, 9CI) (CA INDEX NAME)



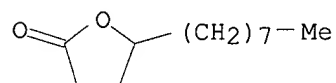
RN 821-55-6 CAPLUS
CN 2-Nonanone (6CI, 8CI, 9CI) (CA INDEX NAME)



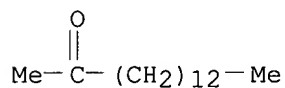
RN 1534-08-3 CAPLUS
CN Ethanethioic acid, S-methyl ester (9CI) (CA INDEX NAME)



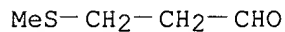
RN 2305-05-7 CAPLUS
CN 2(3H)-Furanone, dihydro-5-octyl- (8CI, 9CI) (CA INDEX NAME)



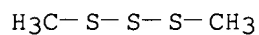
RN 2345-28-0 CAPLUS
CN 2-Pentadecanone (6CI, 7CI, 8CI, 9CI) (CA INDEX NAME)



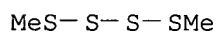
RN 3268-49-3 CAPLUS
CN Propanal, 3-(methylthio)- (9CI) (CA INDEX NAME)



RN 3658-80-8 CAPLUS
CN Trisulfide, dimethyl (9CI) (CA INDEX NAME)



RN 5756-24-1 CAPLUS
CN Tetrasulfide, dimethyl (9CI) (CA INDEX NAME)



L3 ANSWER 2 OF 2 BIOSIS COPYRIGHT 2001 BIOSIS
 ACCESSION NUMBER: 1996:509921 BIOSIS
 DOCUMENT NUMBER: PREV199699232277
 TITLE: Identification of electrophysiologically-active compounds
 for the malaria mosquito, *Anopheles gambiae*, in human
 sweat
 extracts.
 AUTHOR(S): Cork, A. (1); Park, K. C.
 CORPORATE SOURCE: (1) Chem. Ecol. Group, Pest Manage. Dep., Nat. Resources
 Inst., Central Ave., Chatham Maritime, Kent ME4 4TB UK
 SOURCE: Medical and Veterinary Entomology, (1996) Vol. 10, No. 3,
 pp. 269-276.
 ISSN: 0269-283X.
 DOCUMENT TYPE: Article
 LANGUAGE: English
 ABSTRACT:
 Human sweat samples were chemically fractionated into acid and non-acid
 components. The most abundant volatile compounds present in the fractions were
 identified by linked gas chromatography mass spectrometry. The acid fractions
 were found to be composed of a range of twenty aliphatic and three aromatic
 carboxylic acids ranging, on average, from 0.02 to 20 μ -g per ml of sweat
 sampled. Non-acid fractions were found to contain: 6-methyl-5-hepten-2-one,
 1-octen-3-ol, decanal, benzyl alcohol, dimethylsulphone, phenylethanol, phenol
 and 4-methylphenol, collectively amounting to 0.1 and 3 μ -g per ml of sweat.
 The major component of sweat was found to be L-lactic acid which constituted
 from 1 to 5 mg/ml. Using the intact antennae of the anthropophilic malaria
 vector mosquito *Anopheles gambiae* Giles, the peripheral olfactory activities
 of
 compounds identified in the sweat fractions were investigated by
 electroantennography (EAG). Short-chain saturated carboxylic acids, methanoic,
 ethanoic, propanoic, butanoic, pentanoic and hexanoic acids were found to
 elicit significantly larger EAG responses than longer chain saturated
 carboxylic acids from female *An. gambiae*. For a given dose the largest
 amplitude EAG response was elicited by methanoic acid. Pentanoic acid elicited
 larger EAG responses than either butanoic or hexanoic acids. Two non-acidic
 compounds, 1-octen-3-ol and 4-methylphenol, were found to elicit significant
 dose-dependent EAG responses from female *An. gambiae*. 1-Octen-3-ol elicited
 larger EAG responses than 4-methylphenol for a given dose, but both compounds
 elicited smaller EAG responses than the same dose of C-1-C-6 straight-chain
 aliphatic carboxylic acids. The possible behavioural significance of the
 EAG-active compounds identified in human sweat samples is discussed.
 CONCEPT CODE: Blood, Blood-Forming Organs and Body Fluids - Blood and
 Lymph Studies *15002
 Blood, Blood-Forming Organs and Body Fluids - Blood,
 Lymphatic and Reticuloendothelial Pathologies *15006
 Pest Control, General; Pesticides; Herbicides *54600
 Economic Entomology - Chemical and Physical Control,
 General; Apparatus *60016
 Parasitology - Medical *60504
 Invertebrata, Comparative and Experimental Morphology,
 Physiology and Pathology - Insecta - Physiology *64076
 BIOSYSTEMATIC CODE: Diptera 75314
 Hominidae *86215
 INDEX TERMS: Major Concepts
 Blood and Lymphatics (Transport and Circulation); Economic
 Entomology; Hematology (Human Medicine, Medical Sciences);
 Parasitology; Pest Assessment Control and Management;

INDEX TERMS: Physiology
 Miscellaneous Descriptors
 ANALYTICAL METHOD; BLOOD AND LYMPHATIC DISEASE; CARBOXYLIC
 ACID; ELECTROANTENNOGRAPHY; ELECTROPHYSIOLOGICALLY ACTIVE
 COMPOUND; HUMAN SWEAT EXTRACT; MALARIA; MALARIA VECTOR;
 MASS SPECTROMETRY; PARASITIC DISEASE; POTENTIAL BAIT;
 VECTOR BIOLOGY; 1-OCTEN-3-OL, 4-METHYLPHENOL
 ORGANISM: Super Taxa
 Diptera: Insecta, Arthropoda, Invertebrata, Animalia;
 Hominidae: Primates, Mammalia, Vertebrata, Chordata,
 Animalia
 ORGANISM: Organism Name
 human (Hominidae); mosquito (Diptera); Anopheles gambiae
 (Diptera)
 ORGANISM: Organism Superterms
 animals; arthropods; chordates; humans; insects;
 invertebrates; mammals; primates; vertebrates

L5 ANSWER 1 OF 1 CAPLUS COPYRIGHT 2001 ACS

ACCESSION NUMBER: 1972:510556 CAPLUS

DOCUMENT NUMBER: 77:110556

TITLE: Attraction of Tabanus species (Diptera: Tabanidae)
to

AUTHOR(S): traps baited with carbon dioxide and other chemicals
Knox, Patricia Compton; Hays, Kirby L.

CORPORATE SOURCE: Dep. Zool. Entomol., Auburn Univ., Auburn, Ala., USA

SOURCE: Environ. Entomol. (1972), 1(3), 323-6

CODEN: EVETBX

DOCUMENT TYPE: Journal

LANGUAGE: English

CLASSIFICATION: 5-4 (Agrochemicals)

ABSTRACT:

Traps releasing carbon dioxide [124-38-9] attracted horseflies (Tabanus species). Combinations of CO₂ with lactic acid [50-21-5] or Me decanoate [110-42-9] were esp. attractive.

SUPPL. TERM: insect attractant carbon dioxide; horsefly lactate
decanoate

attractant

INDEX TERM: Horsefly

(attractants for)

INDEX TERM: Insect attractants

(for horsefly)

INDEX TERM: 50-21-5, biological studies 110-42-9 124-38-9,
biological studies

ROLE: BIOL (Biological study)

(insect attractants, for horsefly)

L2 ANSWER 1 OF 1 CAPLUS COPYRIGHT 2001 ACS

ACCESSION NUMBER: 1986:604770 CAPLUS
DOCUMENT NUMBER: 105:204770
TITLE: Pest attractant composition and its use
INVENTOR(S): Drake, Jill Belinda
PATENT ASSIGNEE(S): AECI Ltd., S. Afr.
SOURCE: S. African, 11 pp.
CODEN: SFXXAB
DOCUMENT TYPE: Patent
LANGUAGE: English
INT. PATENT CLASSIF.:
MAIN: A01N
CLASSIFICATION: 5-4 (Agrochemical Bioregulators)
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
ZA 8505940	A	19860326	ZA 1985-5940	19850806
PRIORITY APPLN. INFO.:			ZA 1984-6079	19840806

ABSTRACT:

A compn. contg. an inorg. carbonate or bicarbonate and an acid is a pest attractant. Thus, tartaric acid 40.62, NaHCO₃ 48.88, H₃BO₃ 5.00, Luviskol K90 5, and Mg stearate 0.5% were mixed and tableted. The tablet was dissolved in water in an open-topped dish. Ticks, such as Ornithodoros savignyi, O. moubata, and Argasidae, such as Argas persicus, were attracted to it during and immediately after the release of CO₂.

SUPPL. TERM: pest attractant carbonate bicarbonate; insect attractant carbonate bicarbonate
INDEX TERM: Insect attractants
(carbon dioxide-releasing compns.)
INDEX TERM: 124-38-9, biological studies
ROLE: BIOL (Biological study)
(compns. releasing, as insect attractants)
INDEX TERM: 77-92-9, biological studies
ROLE: BIOL (Biological study)
(insect attractant contg. carbonate and)
INDEX TERM: 471-34-1, biological studies
ROLE: BIOL (Biological study)
(insect attractant contg. citric acid and)
INDEX TERM: 87-69-4, biological studies
ROLE: BIOL (Biological study)
(insect attractant contg. sodium bicarbonate and)
INDEX TERM: 144-55-8, biological studies
ROLE: BIOL (Biological study)
(insect attractant contg. tartaric acid and)

L10 ANSWER 8 OF 14 CAPLUS COPYRIGHT 2001 ACS

ACCESSION NUMBER: 1982:580465 CAPLUS

DOCUMENT NUMBER: 97:180465

TITLE: **Volatile** components of **Limburger cheese**

AUTHOR(S): Parliment, Thomas H.; Kolor, Michael G.; Rizzo, Donald

CORPORATE SOURCE: J.
Gen. Foods Techn. Cent., White Plains, NY, 10625, USA
SOURCE: J. Agric. Food Chem. (1982), 30(6), 1006-8
CODEN: JAFCAU; ISSN: 0021-8561

DOCUMENT TYPE: Journal

LANGUAGE: English

CLASSIFICATION: 17-8 (Food and Feed Chemistry)

ABSTRACT:

The **volatile** constituents of **Limburger cheese** were obtained by vacuum distn.-extn., sepd. by capillary gas chromatog., and subjected to mass spectral anal. More than 20 neutral and acidic compds. were identified. The major component found was phenol [108-95-2], which can arise from the microbial decompn. of tyrosine. Also at relatively high levels were the odorous compds. dimethyl **disulfide** [624-92-0] and indole [120-72-9]. Other compds. identified included a homologous series of Me ***ketones***, acetophenone [98-86-2], and higher di-Me polysulfides. In the acidic fraction, even-C fatty acids as well as the branched 4- and 5-C acids were identified. These contribute to the strong characteristic aroma of Limburger cheese.

SUPPL. TERM: Limburger cheese aroma compd; **volatile Limburger cheese**

INDEX TERM: Odor and Odorous substances
Volatile substances
(of **Limburger cheese**)

INDEX TERM: Cheese
(Limburger, aroma compds. of)

INDEX TERM: 60-12-8 79-09-4, biological studies 79-31-2 98-86-2,
biological studies 106-32-1 106-44-5, biological studies

107-87-9 107-92-6, biological studies 108-95-2,
biological studies 109-94-4 110-43-0 111-13-7
112-12-9 120-72-9, biological studies 122-78-1
124-07-2, biological studies 142-62-1, biological studies
143-07-7, biological studies 334-48-5 431-03-8
503-74-2 591-78-6 593-08-8 624-92-0 705-86-2
821-55-6 1534-08-3 2305-05-7 2345-28-0 3268-49-3
3658-80-8 5756-24-1

ROLE: BIOL (Biological study)
(of Limburger cheese, aroma in relation to)

L10 ANSWER 6 OF 14 CAPLUS COPYRIGHT 2001 ACS

ACCESSION NUMBER: 1991:141704 CAPLUS

DOCUMENT NUMBER: 114:141704

TITLE: Microbial and enzyme-induced flavors in dairy foods

AUTHOR(S): Seitz, Eugene W.

CORPORATE SOURCE: Int. Flavors and Fragrances, Union Beach, NJ, 07735, USA

SOURCE: J. Dairy Sci. (1990), 73(12), 3664-91

CODEN: JDSCAE; ISSN: 0022-0302

DOCUMENT TYPE: Journal; General Review

LANGUAGE: English

CLASSIFICATION: 17-0 (Food and Feed Chemistry)

Section cross-reference(s): 16

ABSTRACT:

A review with 62 refs. Compds. contributing flavor to dairy products, free fatty acids in cheese flavors, Me **ketone** formation from fatty acids, ***volatiles*** of **Limburger cheese**, flavor compds. from pyruvate metab., cheese flavor compds. from proteins, lipids, and microorganisms, cheese accelerated ripening with enzymes, flavor formation in cheese slurries, dairy flavor bases, enzyme-modified cheese, and butter flavors are discussed.

SUPPL. TERM: review dairy food flavor; microbe flavor dairy food review; enzyme flavor dairy food review

INDEX TERM: Dairy products
(flavor compds. of, enzymes and microorganisms in relation to)

INDEX TERM: Microorganism
Enzymes

ROLE: BIOL (Biological study)
(in dairy product flavor formation)

INDEX TERM: Flavor
(of dairy products, enzymes and microorganisms in relation to)

L10 ANSWER 5 OF 14 FROSTI COPYRIGHT 2001 LFRA
ACCESSION NUMBER: 433780 FROSTI
TITLE: Limburger cheese (51E).
AUTHOR: Nijssen L.M.; Visscher C.A.; Maarse H.; Willemsens
L.C.; Boelens M.H.
SOURCE: Volatile compounds in food: qualitative and
quantitative data: Dairy products: Cheese, various
types (51). (7th edition), Published by: TNO, Zeist,
1996, 51.1-51.2+51.17-51.18 (3 ref.)
TNO Nutrition and Food Research Institute.
NOTE: REFERENCE ONLY
DOCUMENT TYPE: Book Article
LANGUAGE: English
ABSTRACT: **Volatile** compounds that have been reported
in **Limburger cheese** are listed.
Each entry is accompanied by the literature
reference(s) and the concentration in ppm where
available. **Volatile** compounds from the
following classes have been recorded: alcohols,
carbonyls, **aldehydes**, **ketones**,
acids, esters, lactones, bases (including amines and
indoles), sulfur compounds and phenols.
SUBJECT HEADING: DAIRY PRODUCTS
CONTROLLED TERM: CHEESE; COMPOSITION; COMPOUNDS; FLAVOUR; FLAVOUR
COMPOUNDS; LIMBURGER CHEESE; LISTS; OCCURRENCE;
ODOUR;
ODOUR COMPOUNDS; REVIEW; VOLATILE; VOLATILE COMPOUNDS
DATA ENTRY DATE: 23 Apr 1997